Next Briefing

Operational Rations

A State of the Union Address:
Rick Byrd, Quality Assurance Division

Topics

- The Army Field Feeding Plan – First 180 days
- Ration Augmentation Policies
- MRE Changes and Approvals
- Army UGR-Heat & Serve Breakfast Update
- Army UGR-A Changes
- Next Combat Rations Field Test
- The Latest Rumors and Rumblings

CONOPS Feeding Plan Timeline

Standard	Expeditionary < 6 Months					Temporary < 24 Months	
						Military	LOGCAP
Ration Cycle	M-M-M	U-M-M	U-M-U w/one UGR (A) meal every third day	U-M-U	U-M-U	U-M-U	21 Day CONOPS Menu
Theater Ration Mix	MRE 100 %	UGR (H&S) 34%	UGR (H&S) 56%	UGR (H&S) 34%	UGR (H&S) 20%	UGR (H&S) 10%	Force Provider, LOGCAP or Direct Contractor 100%
		MRE 66%	MRE 33%	MRE 33%	MRE 20%	MRE 30%	
			UGR (A) 11%	UGR (A) 33%	UGR (A)+ 60%	UGR (A)+ 60%	
Facilities		MKT, KCLFF, CK, and Unit Tents			MKT, CK, Unit Tents, Force Provider Facilities		Force Provider or Contractor Provided Buildings
Deployment Days D+	1-20	21-30	31-60	61-90	91-180	181 Days to 24 Months	

Notes:

1. Ration Legend: MRE-M, UGR (H&S) or UGR (A) – U, UGR (A) with Short Order Supplemental Menus – UGR
2. Units deploying into developed areas may move directly into the temporary standard depending upon th mission and the theater logistical capabilities at that location.

Supplements

Enhancements

Current Policy

Rations Plus

Short Order

Improved Menu,

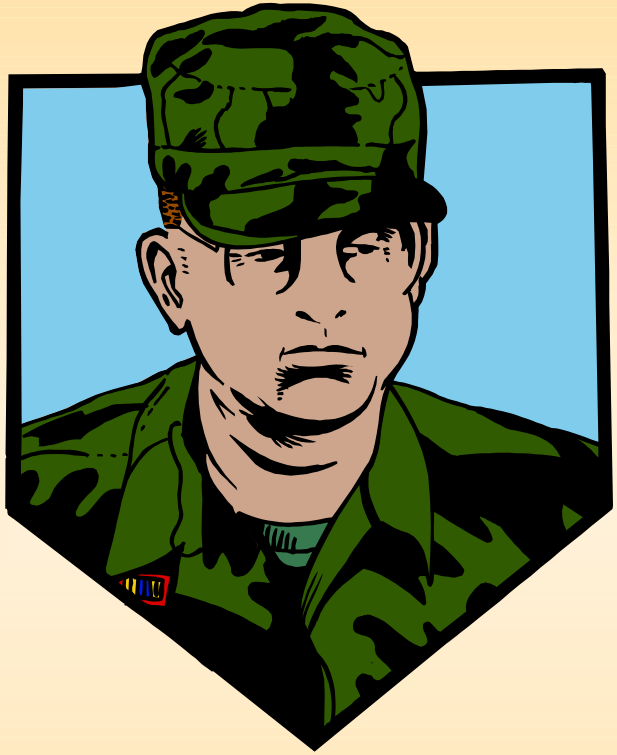
New Attitude

Feedback

New Form

AR 30-22, page 23, para 3-43

The Advisor



Operational

Feeding Cycles

- M - M - M
- U - M - U
- A - M - A
- A - M - A+

Enhancement Level

- Distribution
- Availability

Situational

Feeding Cycles

- Optempo
- Equipment
- Variety
- Short Order

Enhancement Level

- Distribution
- Availability

MRE XXVII Changes

IN	OUT
Meatballs in Marinara Sauce	Jambalaya
Chicken with Dumplings	Cajun Rice
Fried Rice	Yellow & Wild Rice

Note:

Cornbread Stuffing added to Chicken Breast Menu

MRE XXVII Approvals

- **Snacks & Candy**
  - **Toaster Pastry & Brown Sugar Icing**
  - **Crunch ‘N Munch Snack Mix**
  - **Skittles – Wild Berry & Tropical**
  - **Marble Pound Cake**

- **Spices & Condiments**
  - **Green Pepper Hot Sauce**
  - **Apple Butter**
  - **Seasoning Packets (BBQ & Pizza) Flavors**
  - **Chunky Peanut Butter**

H&S Breakfast (Army)

- **Number of H&S Menus reduced to 3**

  - **2 meats**
  - **1 starch**
  - **1 cooked cereal**
  - **Uncooked, freeze-dried, scrambled Eggs**
  - **Standard Beverages and Condiments**

- **Breakfast Concerns:**

  - **Shelf Stable Bacon, Canadian Bacon**
  - **Pancakes, French Toast**
  - **Biscuits**

H&S Dinner Menu Changes

IN	OUT
Beef Burgundy	Beef Stew
Mexican Chili Macaroni	Captain Country Chicken
Turkey Cutlet	Turkey Slices
Tacos: Beef Filling Flour Tortillas Jalapeño Cheese Spread	Beef Chunk with Noodles

H&S Dinner Menu Changes

Dinner Split Menu

Sweet & Sour Pork and Szechwan Chicken

Starches: **Rice Pilaf**

Assorted Condiments & Seasonings:

Tabasco Chipotle

Tabasco Green Pepper Sa

Heinz Kickers

Desserts: **Butterscotch C**

Reese's Pieces

M&M Plain Candies

UGR-A Menu Changes

MENU	IN	OUT
B1	Maple Sausage Patty	Cream Ground Sausage
B2	Coffee Cake Muffin	Cream Cheese Bagel
B4	Egg Patty w/Cheese Powdered Sugar Donut	Fried Egg Patty
B6	Sante Fe Steak, Queso Sauce,	Turkey Sausage Links

UGR-A Menu Changes

MENU	IN	OUT
D1	Italian Lemon Cake	Frosted Banana Cake
D2	Mashed Potato, w/ Skins	Mashed Potato, Instant
D3	Corn Muffin, Reece's Pieces	Chocolate Pudding Tubes
D4	Hot Dogs, Van Cake w/ Choc Frosting	Shortbread Cookies
D5	Confetti Cupcakes	Carrot Cake w/Cream Cheese

UGR-A Menu Changes

MENU	IN	OUT
D6	Shrimp Scampi w/Penne Chicken & Broccoli w/Penne	Salmon in Lemon Herb Sauce, Rice Pilaf
D8	Carrot Cake w/Cream Cheese Frosting	Oatmeal Cookies
D9	Italian Style Green Beans Frosted Banana	Ranger Cookies

UGR-A Menu Changes

MENU	IN	OUT
D11	Van Cake w/Choc Frosting	Shortbread Cookies
D12	Mashed Potato, w/ Skins	Mashed Potato, Instant
D14	Chocol[illegible] w/Choc[illegible] Frostin[illegible]	Peanut Butter, [illegible]oc Chip Cookie

Combat Rations Program Field Test 2005

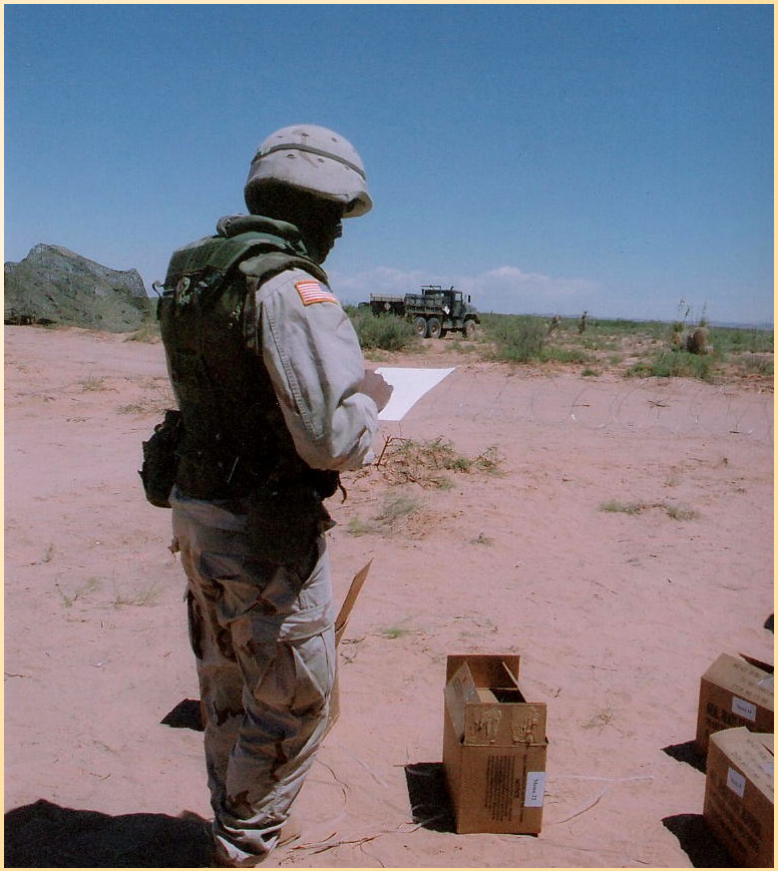
- **Potential Location:**

  49th Movement Control Battalion

  Fort Hood, TX

- **Potential Dates:**

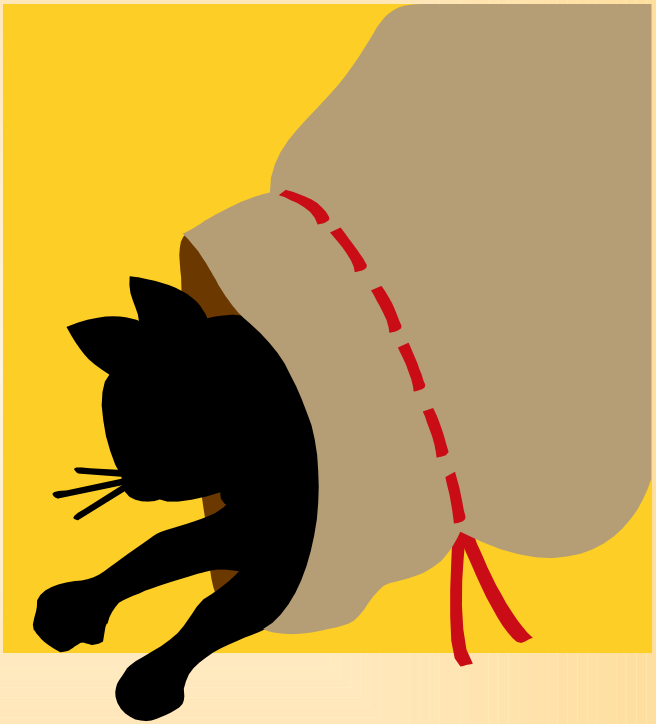
  August/September



US Army RDECOM

The Tabloid Page

Things I think I heard



Letting the Cat out of the Bag

Meal, Religious, Kosher for Passover

- **Tech Data Package**
  - **Two menus (Beef Stew, Salmon)**
  - **Shelf life – 9 months at 80°F (27°C)**
  - **Minimum 1200 calories per meal**
  - **Feedback Survey**
  - **MRE footprint**

Menu

Components:

Entrée (Beef Stew, Salmon)
Dried fruit
Raisins
Nuts
Cookies
Jelly/jam
Coffee/tea
Sugar
Salt
Accessory packet (toilet tissue, spoon, moist towelette, matches, flameless ration heater)
****Matzo crackers**
****Feedback survey**

Taskers: New IPTs

Flameless Ration Heater
(Natick Lead)

Configured Load Concept
(ACES Lead with CASCOM

Menu Improvement Tasker:

Tailored Operational Training Meal (TOTM) Improvement Program
(DSCP Lead)

New Requirements

Operational Rations are no longer necessary for FTXs.

AR 30 – 22, page 32, para. 4-2

The UGR – A is now a 48-man Module instead of 50 man.

New Concepts under Study

The UGR-RAP (Rapid Assembly Project)

Ration is currently under study.

Split – Top Loaf Bread

HCP

First Strike

Meal, Ready to Eat

UGR-RAP

UGR-H&S

UGR-A & A+

CARBO-PACK

Meal, Cold Weather

Got Any Questions ?

Army Center of Excellence, Subsistence
Quality Assurance Division

Alphonzo "Rick" Byrd
Operational Rations - Group Feeding

Attn: ATSM-CES-QA
1201 22nd Street, Room 310
Fort Lee, Virginia 23801-1601
Phone: (804) 734-3005
Fax: (804) 734-3034 Cellular: (804) 721-4345
E-mail: alphonzo.byrd@us.army.mil